

THE *Palomar*

Pioik Nigella Seed Flatbread, Whipped Tahini	12
Whipped Ricotta and Confit Garlic Dip, Dill, Hot Honey	8
House Pickles + Ferments, Toun	16
Sydney Rock Oysters, Finger Lime, Arak Mignonette	7.5ea
Coral Trout Tartlet, Charred Corn, Aleppo	13ea
Oyster Mushroom, Shishito Pepper, Lemon Labneh, Chilli Oil	12ea
Grilled Abrolhos Island Scallop, Zhoug Butter	14ea
Westholme Wagyu Tongue, Date Glaze	14ea
Chicken Schnitzel, Shifka Tartar Sauce	18
Cucumbers, Green Tahini, Crispy Chilli	28
Vanella Stracciatella, Pickled Zucchini, Grape, Urfa	29
Tuna Tartare, Smoked Eggplant, Capsicum, Pita Crisps	34
Charred Sugarloaf Cabbage, Peppercorn	28
Grilled Swordfish, Baharat, Heirloom Tomato	52
Coral Trout, Sauteed Chicory, Herbs	60
Spatchcock, Ras el Hanout, Apricot and Currants	48
Gundagai Lamb Rump, Medjool Date, Jus	56
600g Coppertree Farm Ribeye with House Condiments	140
Living Earth Farm Leaf Salad, White Mulberry Vinaigrette	18
Fried Brussels Sprouts, Macadamia Muhammara	20
Crispy Potatoes, Charred Spring Onion Salsa	18

At The Palomar we only work with local Australian producers.
All of our seafood is caught in Australian water.

We take great care in the preparation of all our food, but we cannot guarantee the absence of trace elements of certain ingredients. If you have any allergies or dietary requirements, please speak to your server before ordering. 10% service charge applies to groups of 8+.

Sunday surcharge 10%, public holiday surcharge 15%



FOR PARTIES OF 2+

FEED ME

90

Pioik Nigella Seed Flatbread, Whipped Tahini

Chicken Schnitzel, Shifka Tartar Sauce

Grilled Abrolhos Island Scallop, Zhoug Butter

Cucumbers, Green Tahini, Crispy Chilli

Grilled Swordfish, Baharat, Heirloom Tomato

upgrade to (minimum of 2)

600g Coppertree Farm Ribeye with House Condiments +45PP

Fried Brussels Sprouts, Macadamia Muhammara

Crispy Potatoes, Charred Spring Onion Salsa

additions

Sydney Rock Oysters, Arak Finger Lime Mignonette 7.5ea

Westholme Wagyu Tongue, Date Glaze 14ea

Tuna Tartare, Smoked Eggplant, Capsicum, Pita Crisps 34

add dessert 22

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Taking inspiration from roads less travelled, and as a companion to the culinary journey of the Palomar, we encourage you to explore the regions of the Mediterranean coast, Iberian Peninsula and West Asia, while also finding comfort in a selection of local Australian and New Zealand producers

We reside on Gadigal land, within the Eora Nation.
We acknowledge these Traditional Owners and we pay
respect to Elders past, present and emerging

APÉRITIFS

Speciale Rubino & Soda	15
Partida Creus 'MUZ' Vermut topped with Fever-Tree soda for a light, bittersweet aperitif	
Garibaldi	20
Campari and fresh pressed orange juice, a bright and bittersweet cocktail	
Garden Spritz	20
Chandon infused with aromatic bitters, navel & blood orange for an invigorating spritz	

SIGNATURE COCKTAILS

REBUJITO	24
Tio Pepe, soda, lime, gomme, mint	
ST. TROPEZ	25
Absolut Citron, St. Germain Elderflower, lemon, sparkling	
NOT A GIMLET	26
Bombay Sapphire, kiwi & lemon myrtle shrub, lime	
PIÑA PALOMA	26
Herradura Plata, 400 Conejos, smoked pineapple, agave néctar, lime, pink grapefruit	
PICANTE MARGARITA	26
El Jimador Blanco, Ancho Reyes, fermented jalapeño, lime, habanero bitters, Tajín	
INCIR ENZONI	26
Four Pillars Rare Dry, Pot & Still Fig, Vedrenne Figue, Campari, verjus, chamomile	
MARIANITO	26
Dolin Rouge, Four Pillars Olive Leaf, Tempus Fugit Gran Classico Bitter, Campari, olive & orange	

AFTER DINNER COCKTAILS

YESTERDAY'S BANANA BREAD MANHATTAN	28
Angel's Envy, 78° Rosso, Tempus Fugit Crème de Banane, calvados, smoked maple, aromatic bitters	
BARRAQUITO	24
Licor 43, Badel 'Bajadera' hazelnut & almond cream, ONA espresso, condensed milk, cinnamon	
VALRHONA OLD FASHIONED	28
Angel's Envy, Don Zoilo PX 15 YO, Valrhona Chocolate Blend, Aztec Bitters	

NON- ALCOHOLIC

TEMPERANCE	16
Sammy Piquant's non-alcoholic Negroni	
DAISY	16
Sammy Piquant's non-alcoholic Margarita, fermented jalapeño, Tajín	
CITRON PRESSÉ	16
Pressed lemon, salted rosemary, gomme, mint, soda	
CHINOTTO	18
Pressed orange, charred citrus, spices, chinotto syrup, lemon, tonic	
RASPBERRY & AMARETTI CAKE	18
Lyre's Ameretti, raspberry shrub, cream, Peychaud's bitters	
MATÉO	12
CLASSIC - Yerba maté flavour with a citrus lift; bright, punchy and aromatic. Contains caffeine*	
HIBISCUS - Raspberry, cranberry and mint iced tea; juicy, tart and wildly drinkable. Contains caffeine*	

BEER & CIDER

Estrella Damm Lager - Barcelona, SPAIN (draught)	14
Yulli's 'Seabass' Mediterranean Lager - Alexandria, NSW	12
Hawke's Mid Strength Lager - Marrickville, NSW	11
Coopers Light - Adelaide, SA	11
Grifter Brewing Co. Pale Ale - Marrickville, NSW	13
Philter Extra Pale Ale - Marrickville, NSW	12
Yulli's 'Margot' Dry Apple Cider - Alexandria, NSW	13
Hiatus Beers Non-Lager - Northern Rivers NSW	10

CHAMPAGNE	120ml	750ml
NV Sadi Malot 'Terre d'Origine' 1er Cru Blanc de Blancs Montagne de Reims FRANCE		330
NV Forest-Marie Blanc de Blancs Vallée de la Marne FRANCE		280
2015 Dom Perignon Vintage Brut Épernay FRANCE		660
2016 Moët & Chandon Vintage Brut Épernay FRANCE		290
NV Ruinart 'R de Ruinart' Brut Montagne de Reims FRANCE	45	270
NV Dehours Grande Réserve Brut Vallée de la Marne FRANCE		320
NV Jacquesson 'Cuvée no°743' Dégorgement Tardif Brut Vallée de la Marne FRANCE		690
NV Devaux 'Cœur des Bar des Nature' Blanc de Noirs Côte des Bar FRANCE		260
NV Bollinger 'PN VZ19' Blanc de Noirs Aÿ FRANCE		580
NV Ayala Rosé Aÿ FRANCE		360
NV R. Faivre Champagne 'Les Perles du Paradis' Extra Brut Rosé Vallée de la Marne FRANCE	40	240
NV Ruinart Rosé Côte des Blancs and Montagne de Reims FRANCE		390

SPARKLING

NV Stefano Lubiana Brut Reserve Derwent Valley TAS		125
2018 Chandon Vintage Brut Yarra Valley VIC	28	165
2020 Juvé & Camps 'Reserva de la Familia' Gran Reserva Brut Nature Penedès SPAIN		190
2024 Kir-Yianni 'Akakies' Rosé Amyndeon GREECE		110

WHITE	150ml	375ml	750ml
2022 Domaine Trapet 'Riquewihr' Gewürztraminer 17g r/s Alsace FRANCE			180
2023 Reed Wines 'Siren' Riesling 20g r/s Waitaki Valley NEW ZEALAND			120
2024 Dicey Chenin Blanc 28g r/s Central Otago NEW ZEALAND	23	58	115
2023 Domaine de la Tourlaudière Melon de Bourgogne Muscadet-Sèvre et Maine FRANCE			115
2021 Tyrrell's 'Steven's Vineyard' Semillon Hunter Valley NSW	24	60	120
2025 Mercer Vermentino Hunter Valley NSW			80
2023 Strataridakis Assyrtiko Crete GREECE			130
2025 Colomba Bianca 'Granatey' Grillo Sicily ITALY			72
2024 Suavia Soave Classico Garganega Veneto ITALY			125
2025 La Petite Mort Albariño Granite Belt QLD	19	48	95
2024 Papagiannakos 'Old Vines' Savatiano Attica GREECE			90
2024 Ktima Matsa Malagouzia Attica GREECE			140
2025 Torch Bearer Sauvignon Blanc Coal River Valley TAS			105
2023 Cloudy Bay 'Te Koko' Sauvignon Blanc Marlborough NEW ZEALAND			270
2023 Amisfield Fumé Blanc Central Otago NEW ZEALAND			145
2023 Domaine Minet 'Vieilles Vignes' Pouilly-Fumé Pouilly-Fumé FRANCE			175
2023 Pheasant's Tears 'Bodbiskhevi' Rkatsiteli Kakheti GEORGIA			150
2023 Azores Wine 'O Original' Verdelho Pico Azores Island PORTUGAL			240
2024 Viamic 'Etern' Mètode Natural Macabeu Catalunya SPAIN			125
2024 Bodegas Moraza 'Les Tasuegas' Tempranillo Blanco Rioja SPAIN			170
2024 Giuseppe Quintarelli 'Bianco Secco' Garganega - Trebbiano - Chardonnay - Sauvignon Blanc - Saorin. Veneto ITALY			330
2022 Domaine Henri & Gilles Buisson 'Pierre Percee' Aligoté Burgundy FRANCE			260
2022 Clos Saouma 'Inopia' Grenache Blanc Côtes du Rhône FRANCE			250
2023 Ben Haines Grenache Blanc Yarra Valley VIC			125

	150ml	375ml	750ml
2024 Domaine Clotilde Davenne Petit Chablis Chablis FRANCE	35	88	175
2023 Domaine Jean Dauvissat Pere & Fils Chablis Chablis FRANCE			230
2022 Domaine Gérard Duplessis 'Fourchaume' Chablis 1er Cru Chablis FRANCE			380
2022 Seguinot Bordet 'Vaudesir' Chablis Grand Cru Chablis FRANCE			490
2022 Domaine Chanson 'Viré-Clessé' Bourgogne Blanc Mâconnais FRANCE			215
2024 IDDA 'Bianco Sicilia' Carricante Sicily ITALY			360
2024 Vivera 'Bianco Sicilia' Catarratto - Chardonnay - Isola Sicily ITALY	24	60	120
2024 ZYMO Chardonnay Cradle Coast TAS			170
2025 Stoney Rise Chardonnay Coal River Valley TAS			110
2024 Bubb + Pooley Chardonnay Coal River Valley TAS			160
2024 LAS Vino 'Between the Capes' Chardonnay Margaret River WA			145
2025 Shaw + Smith 'M3' Chardonnay Adelaide Hills SA			180
2023 Drink Wine Not Labels Chardonnay Langhe ITALY			190
2022 Doluca 'Kav' Narince Tokat TÜRKIYE	23	57	115

ORANGE & ROSÉ	150ml	375ml	750ml
2024 L'Archetipo Greco Salento ITALY			135
2022 Els Vinyerons Vins Naturals 'Lluerna Blanc' Xarel-lo Catalonia SPAIN	18	45	90
NV Spinifex 'Solana' Ugni Blanc – Semillon – Clairette Barossa Valley SA			115
2017 Brash Higgins 'Bloom' Chardonnay sous voile McLaren Vale SA			300
2020 Ciello 'Bianco Sicilia' Catarratto Sicily ITALY			88
2024 Château La Gordonne Rosé Côtes de Provence FRANCE			92
2024 Roseblood Rosé Côtes de Provence FRANCE	23	57	115
2025 Château d'Esclans Whispering Angel Rosé Côtes de Provence FRANCE			130
2024 Ixsir 'Grande Reserve' Rosé Bekaa Valley LEBANON			190
2024 Alkina 'Kin' Rosé Barossa Valley SA			98

RED	150ml	375ml	750ml
NV Aurum 'Ruby' Melomel Macadamia Honey Mead Blackcurrant – Raspberry – Blueberry – Sour Cherry Byron Bay NSW	24	60	120
2025 Gullyview Estate 'Fruitful' Grenache Clare Valley SA			90
2022 Martvilis Marani Orbeluri Ojaleshi Martvili GEORGIA			130
2022 Jean-Claude Lapalu 'Vieilles Vignes' Gamay Beaujolais FRANCE			165
2021 Château La Gordonne 'Les Planètes' Grenache – Syrah – Mourvèdre Côtes de Provence FRANCE			220
2023 Cloudy Bay Pinot Noir Marlborough NEW ZEALAND	38	95	190
2023 Prophet's Rock 'Home Vineyard' Pinot Noir Central Otago NEW ZEALAND			250
2022 Mac Forbes 'Woori Yallock' Pinot Noir Yarra Valley VIC			115
2023 By Farr Pinot Noir Geelong VIC			350
2024 Limus 'Eumeralla Vineyard' Pinot Noir Mount Gambier SA			140
2023 Tapanappa 'Foggy Hill' Pinot Noir Fleuieu Peninsula SA			165
2025 Ghost Rock Estate Pinot Noir Cradle Coast TAS	24	60	120
2023 COS 'Pithos Rosso' Nero d'Avola Sicily ITALY			180
2022 Doluca 'Tuğra' Kalecik Karasi Ankara TÜRKIYE			140
2025 Fighting Gully Road Sangiovese Beechworth VIC			99
2022 Sciara '760metri' Etna Rosso Nerello Mascalese Sicily ITALY			345
2019 La Serena Brunello di Montalcino Tuscany ITALY			390
2022 Yves Leccia 'YL ile de Beauté' Grenache - Nielluccio Patrimonio CORSICA			195
2025 Mercer Wines Montepulciano Central Ranges NSW			92
2024 David Fletcher Nebbiolo Langhe ITALY			175
2023 de Falco Pietranera 'Versuvio' Piediroso Campania ITALY	22	55	110
2023 Cantina della Stazione' Dolcetto D'Alba Piedmont ITALY			160
2021 Gulia Negri 'Serradenai' Barolo Piedmont ITALY			360

150ml 375ml 750ml

2024 Cep by Cep 'Anjou Rouge' Cabernet Franc Loire Valley FRANCE			115
2022 Kir-Yianni 'Naoussa Village' Xinomavro Macedonia GREECE	20	50	98
2022 Castanga 'Adam's Rib' Nebbiolo - Syrah Beechworth VIC			140
2022 Shaw + Smith 'Balhannah' Shiraz Adelaide Hills SA			260
2022 Domaine Raymond Usseglio & Fils 'Les Claux' Grenache - Syrah - Mourvèdre Côtes du Rhône FRANCE	28	70	140
2024 Equis 'Equinoxe' Syrah Crozes-Hermitage FRANCE			175
2022 Chateau Musar 'Jeune' Cinsault - Syrah - Cabernet Sauvignon Bekaa Valley LEBANON			130
2025 Timo Mayer Cabernet Sauvignon Yarra Valley VIC			145
2021 Charles Melton Cabernet Sauvignon Barossa Valley SA			185

DESSERT 90ml

2023 Spinifex 'Lucette' Cordon-Cut Semillon Barossa Valley SA			21
2024 Alessandro Viola '50 Gradi All'Ombra' Grillo Alcamo SICILY			45
2023 Monte Tondo 'Nettare del Bacco' Recioto di Soave Veneto ITALY			22

FORTIFIED 60ml

2021 Inkwel 'Black and Blue' Fortified Zinfandel McLaren Vale SA			18
2023 Toro Albalá 'Don PX' Pedro Ximénez Montilla-Moriles Spain			28
1988 Toro Albalá Gran Reserva Pedro Ximénez Montilla-Moriles Spain			40

SOFT

Fever-Tree tonic soda water ginger beer ginger ale grapefruit lemonade			6
Coca-cola Coca-cola no sugar			6
Antipodes Still 1L			13.50
Antipodes Sparkling 1L			13.50

spirits selection available upon request

AFTER YOUR MEAL

TeaCraft

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Sydney-based specialty tea supplier dedicated to delivering high-quality, ethically sourced teas.

Established in 2007, Tea Craft's approach combines traditional tea practices with modern service, ensuring an exceptional tea experience for both businesses and enthusiasts.

Ceylon Orange Pekoe - Origin: Cooroondoowatte Estate, Kandy, Sri Lanka

Sourced from the world-renowned Cooroondoowatte Estate nestled in the lush, forested region of Kandy district, this season's selection is grown at high altitudes. Such conditions help develop a brisk, bright, and woody flavor profile, complemented by hints of dried fruit and floral overtones. This OP1 grade features a typically long and wiry leaf, producing a lighter, golden brew.

Moroccan Mint - Origin: China, Egypt

This version of the legendary Moroccan mint tea combines gunpowder green tea with organic peppermint and spearmint. The blend is stimulating and refreshing, ideal for cooling the temperament and revitalizing the senses.

Egyptian Ice - Origin: China, Egypt, Sri Lanka

This thirst-quenching blend is driven by organic hibiscus and fragrant roses.

The alluring pink infusion recalls the flavour and aroma of Turkish delight, with the tartness of hibiscus balanced by the sweet fragrance of roses and jasmine. Ceylon orange pekoe tea provides a smooth and rounded backdrop.

ONA Coffee

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ONA Coffee is a specialty coffee roaster based in Canberra, Australia, known for its commitment to quality, sustainability, and innovation.

Founded by World Barista Champion Saša Šestić, ONA sources ethically and roasts with renewable energy.

Their carefully crafted blends and single-origin coffees deliver rich, balanced flavors perfect for espresso and milk-based drinks, making ONA a leader in the specialty coffee scene.

Maple - A smooth, full-bodied espresso blend with notes of caramel, hazelnut, and creamy chocolate. Perfectly crafted for milk-based drinks, delivering a rich, sweet finish ideal for lattes and cappuccinos.

Unwind Decaf - Unwind Decaf offers a specialty coffee experience without the caffeine hit. Utilising a natural process that removes caffeine without stripping the coffee of its fantastic qualities, this blend delivers a sweet caramel, dark chocolate, and citrusy profile reminiscent of a jaffa cake. It's a smooth, rich decaf option that doesn't compromise on flavour.